



Virginia Green Restaurants

Profile:



Passion the Restaurant Chesapeake, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Passion the Restaurant

Green Statement: "Our commitment to the environment and to using locally-grown and organic foods is part of our mission to create a unique dining experience."



CORE ACTIVITIES for Restaurants

"☑" This symbol indicates a required activity for Virginia Green Lodging facilities. Participants self-certify that they activities are in place and they provide additional specifics on other activities. Visitors to Davis-Bourne Inn can expect the following practices:

- ☑ **Recycling and Waste Reduction.** Virginia Green Restaurant must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program.
 - Recycle: Glass, Steel Cans, Plastic, Grease, Office Paper, Newspaper, Cardboard, Packing Supplies, Fluorescent Lamps, Batteries, Electronics Equipment
 - Donation of excess food from events
 - Effective food inventory control to minimize wastes
 - **Passion purchases almost exclusively locally grown, organic, sustainable-grown produce and other foods!**
 - Non-bleached napkins and coffee filters
 - Screen-based ordering systems and electronic correspondence
 - Using "green" cleaners
 - Purchase durable equipment and furniture
 - Use of latex paint
 - Great emphasis on preventative maintenance of all equipment and vehicles to ensure that they are performing at peak efficiency!
 - Managerial emphasis on "Last-In/First-Out inventory system!"
 - Use least toxic materials



- ☑ **Styrofoam/Disposables Minimization.** Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs.

☒ **Grease Recycling.** The facility must collect and recycle grease or use a grease filtering company to greatly reduce grease waste (and cost). **Passion filters its grease prior to recycling!**

☒ **Water Conservation.** The facility must have a plan for conserving water that should consider appliances, plumbing modifications and landscaping.

- Tracking overall water usage and wastewater bills
- Preventative maintenance of drips and leaks and water-flow metering to detect leaks and high usage
- High Efficiency dishwashers
- Discourage water-based clean-up, sweep first
- Low flow toilets
- Effective stormwater management



☒ **Energy Conservation.** Green Restaurants should have a “plan” in place to reduce overall energy consumption.

- Track overall energy bills
- High Efficiency Heating & Air Conditioning (HVAC) with scheduled preventative maintenance contract
- Thermal-rated windows and/or tinting and additional insulation



For more information on **Passion the Restaurant**, see www.passiontherestaurant.com or contact Frank or Amy Copestick at fcopstick@cox.net.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen. Click on “Restaurants” to see other Green Restaurants.



Virginia Green is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

